

## WEST Search History

DATE: Wednesday, March 02, 2005

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<i>DB=PGPB,USPT,USOC,EPAB,JPAB,DWPI,TDBD; PLUR=YES; OP=ADJ</i>			
<input type="checkbox"/>	L5	L4 and ring	17
<input type="checkbox"/>	L4	L3 and (spray\$)	59
<input type="checkbox"/>	L3	L2 and basket	82
<input type="checkbox"/>	L2	lettuce and washing	1911
<i>DB=USPT; PLUR=YES; OP=ADJ</i>			
<input type="checkbox"/>	L1	6626192.pn.	1

END OF SEARCH HISTORY

## Hit List

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Search Results - Record(s) 1 through 10 of 17 returned.

1. Document ID: US 20050009017 A1

Using default format because multiple data bases are involved.

L5: Entry 1 of 17

File: PGPB

Jan 13, 2005

PGPUB-DOCUMENT-NUMBER: 20050009017

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20050009017 A1

TITLE: Alpha-isomaltosyltransferase, process for producing the same and use thereof

PUBLICATION-DATE: January 13, 2005

INVENTOR-INFORMATION:

NAME	CITY	STATE	COUNTRY	RULE-47
Kubota, Michio	Okayama		JP	
Nishimoto, Tomoyuki	Okayama		JP	
Aga, Hajime	Okayama		JP	
Fukuda, Shigeharu	Okayama		JP	
Miyake, Toshio	Okayama		JP	

US-CL-CURRENT: 435/6; 435/193, 435/252.3, 435/320.1, 435/69.1, 536/123, 536/23.2

<a href="#">Full</a>	<a href="#">Title</a>	<a href="#">Citation</a>	<a href="#">Front</a>	<a href="#">Review</a>	<a href="#">Classification</a>	<a href="#">Date</a>	<a href="#">Reference</a>	<a href="#">Sequences</a>	<a href="#">Attachments</a>	<a href="#">Claims</a>	<a href="#">KDDC</a>	<a href="#">Drawn D</a>
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2. Document ID: US 20040050404 A1

L5: Entry 2 of 17

File: PGPB

Mar 18, 2004

PGPUB-DOCUMENT-NUMBER: 20040050404

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20040050404 A1

TITLE: Produce washing apparatus and method therefor

PUBLICATION-DATE: March 18, 2004

INVENTOR-INFORMATION:

NAME	CITY	STATE	COUNTRY	RULE-47
Garcia, Jose Luis JR.	Yuma	AZ	US	
Alonzo, Carlos Alberto	Yuma	AZ	US	

US-CL-CURRENT: 134/25.3; 134/131, 134/134, 134/32

ABSTRACT:

A produce washing apparatus and method, which permits the washing of produce from both above and below in the field. The produce washing apparatus takes produce along a conveyor belt, from a loading section, to a washing section on which is located a washing unit, upward along an ascending section, and from there the produce travels along a dumping section and into a receptacle. The washing unit features spray nozzles located above and below the washing section, so as to direct spray from above and below the produce so as to more effectively wash it. The apparatus is preferably trailer mounted, so as to permit ready positioning in the field.

[Full](#) | [Title](#) | [Citation](#) | [Front](#) | [Review](#) | [Classification](#) | [Date](#) | [Reference](#) | [Sequences](#) | [Attachments](#) | [Claims](#) | [KUDOC](#) | [DynaPat](#)

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3. Document ID: US 20040022908 A1

L5: Entry 3 of 17

File: PGPB

Feb 5, 2004

PGPUB-DOCUMENT-NUMBER: 20040022908

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20040022908 A1

TITLE: Device for cleaning food with ozone water, and method of cleaning food using cleaning device

PUBLICATION-DATE: February 5, 2004

INVENTOR-INFORMATION:

NAME	CITY	STATE	COUNTRY	RULE-47
Kanaya, Takafumi	Hyogo		JP	
Okada, Kazuhisa	Hyogo		JP	
Yoshida, Koichi	Hyogo		JP	

US-CL-CURRENT: 426/506; 99/516, 99/536

ABSTRACT:

A food washing apparatus of the invention includes an ozonized water generator (10), a cylindrical washing tank (1) in which the food materials are put and which can rotate to wash the food materials, a drainage part (4) formed at a part of the washing tank (1) and including openings to such a degree that water passes through and the food materials do not pass through, and wash water pipings (2, 9) which are inserted and disposed in the washing tank (1) in an axial direction and in which water spray holes (2a, 2a) for spraying wash water including at least ozonized water are formed, and while at least one part of the wash water sprayed from the wash water pipings (2, 9) is drained from the washing tank (1) every rotation of the washing tank (1), washing of the food materials is performed. Further, there is also a method in which a receiving tank (8) for wash water drained from the washing tank (1) is provided, and at least one part of the wash water in the receiving tank (8) is returned to an inlet side of the ozonized water generator (10) to perform cyclic use of the wash water.

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	KOMC	Drawn D.
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**4. Document ID: US 20030194762 A1**

L5: Entry 4 of 17

File: PGPB

Oct 16, 2003

PGPUB-DOCUMENT-NUMBER: 20030194762

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20030194762 A1

TITLE: Alpha-Isomaltosylglucosaccharide synthase, process for producing the same and use thereof

PUBLICATION-DATE: October 16, 2003

## INVENTOR-INFORMATION:

NAME	CITY	STATE	COUNTRY	RULE-47
Kubota, Michio	Okayama		JP	
Tsusaki, Keiji	Okayama		JP	
Higashiyama, Takanobu	Okayama		JP	
Fukuda, Shigeharu	Okayama		JP	
Miyake, Toshio	Okayama		JP	

US-CL-CURRENT: 435/69.1; 435/101, 435/200, 435/320.1, 435/325, 536/123, 536/23.2

## ABSTRACT:

The object of the present invention is to provide an .alpha.-isomaltosylglucosaccharide-forming enzyme, process of the same, cyclotetrasaccharide, and saccharide composition comprising the saccharide which are obtainable by using the enzyme; and is solved by establishing an .alpha.-isomaltosylglucosaccharide-forming enzyme which forms a saccharide, having a glucose polymerization degree of at least three and having both the .alpha.-1,6 glucosidic linkage as a linkage at the non-reducing end and the .alpha.-1,4 glucosidic linkage other than the linkage at the non-reducing end, by catalyzing the .alpha.-glucosyl-transfer from a saccharide having a glucose polymerization degree of at least two and having the .alpha.-1,4 glucosidic linkage as a linkage at the non-reducing end without substantially increasing the reducing power; .alpha.-isomaltosyl-transfer- ring method using the enzyme; method for forming .alpha.-isomaltosylglucos- accharide; process for producing a cyclotetrasaccharide having the structure of cyclo(.fwdarw.6)-.alpha.-D-glucopyranosyl-(1.fwdarw.3)-.alph- a.-D-glucopyranosyl-(1.fwdarw.6)-.alpha.-D-glucopyranosyl-(1.fwdarw.3)-.al- pha.-D-glucopyranosyl-(1.fwdarw.) using both the .alpha.-isomaltosylglucos- accharide-forming enzyme and the .alpha.-isomaltosyl-transferring enzyme; and the uses of the saccharides obtainable therewith.

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	KOMC	Drawn D.
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5. Document ID: US 20020170575 A1

L5: Entry 5 of 17

File: PGPB

Nov 21, 2002

PGPUB-DOCUMENT-NUMBER: 20020170575  
PGPUB-FILING-TYPE: new  
DOCUMENT-IDENTIFIER: US 20020170575 A1

TITLE: Produce washing method

PUBLICATION-DATE: November 21, 2002

## INVENTOR-INFORMATION:

NAME	CITY	STATE	COUNTRY	RULE-47
Garcia, Jose Luis JR.	Yuma	AZ	US	
Alonzo, Carlos Alberto	Yuma	AZ	US	
Maconachy, Frank	Salinas	CA	US	

US-CL-CURRENT: 134/25.3; 134/131, 134/134, 134/32

## ABSTRACT:

A produce washing apparatus and method, which permits the washing of produce from both above and below in the field. The produce washing apparatus takes produce along a conveyor belt, from a loading section, to a washing section on which is located a washing unit, upward along an ascending section, and from there the produce travels along a dumping section and into a receptacle. The washing unit features spray nozzles located above and below the washing section, so as to direct spray from above and below the produce so as to more effectively wash it. The apparatus is preferably trailer mounted, so as to permit ready positioning in the field.

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 6. Document ID: US 6626192 B2

L5: Entry 6 of 17

File: USPT

Sep 30, 2003

US-PAT-NO: 6626192  
DOCUMENT-IDENTIFIER: US 6626192 B2

TITLE: Produce washing method

DATE-ISSUED: September 30, 2003

## INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Garcia, Jr.; Jose Luis	Yuma	AZ		
Alonzo; Carlos Alberto	Yuma	AZ		
Maconachy; Frank	Salinas	CA		

US-CL-CURRENT: 134/25.3; 134/131, 134/133, 134/32

ABSTRACT:

A produce washing method, which permits the washing of produce from both above and below in the field. Produce is transported along a conveyor belt, from a loading section, to a washing section on which is located a washing unit, upward along an ascending section, and from there the produce travels along a dumping section and into a receptacle. The washing unit features spray nozzles located above and below the washing section, so as to direct spray from above and below the produce so as to more effectively wash it.

6 Claims, 6 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 2

<a href="#">Full</a>	<a href="#">Title</a>	<a href="#">Citation</a>	<a href="#">Front</a>	<a href="#">Review</a>	<a href="#">Classification</a>	<a href="#">Date</a>	<a href="#">Reference</a>	<a href="#">Claims</a>	<a href="#">KDDC</a>	<a href="#">Drawn</a>	<a href="#">View</a>
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7. Document ID: US 6326042 B1

L5: Entry 7 of 17

File: USPT

Dec 4, 2001

US-PAT-NO: 6326042

DOCUMENT-IDENTIFIER: US 6326042 B1

**\*\* See image for Certificate of Correction \*\***

TITLE: Antimicrobial use of heat-treated lactic and/or glycolic acid compositions for treatment of ground meats

DATE-ISSUED: December 4, 2001

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Iannotti; Eugene L.	Columbia	MO		
Mueller; Richard E.	Columbia	MO		
Jin; Zhonglin	Columbus	OH		
Unklesbay; Nan	Columbia	MO		
Allanson; Ann	Evanston	IL		

US-CL-CURRENT: 426/332; 426/335, 426/532, 426/626, 426/650

ABSTRACT:

Heat-treated lactic and/or glycolic acid compositions are provided herein which are useful for antimicrobial treatment of surfaces, preferably food surfaces including fruits, vegetables and animal carcasses and of particulate materials, preferably ground meats, or other materials into which the compositions may be mixed. The heat-treated lactic and/or glycolic acid compositions have an average molecular weight preferably less than or equal to about 700 D and are mixtures of single molecules of the acid and ester complexes of the acid molecules containing two to no more than about ten molecules per complex. Preferably, these compositions comprise more than about 50 weight percent of the ester complexes, and more preferably about 75 weight percent. Aqueous solutions of these compositions and

methods for making and using the compositions are also provided, as are food materials comprising such compositions.

22 Claims, 15 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 11

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8. Document ID: US 6060507 A

L5: Entry 8 of 17

File: USPT

May 9, 2000

US-PAT-NO: 6060507

DOCUMENT-IDENTIFIER: US 6060507 A

TITLE: Use of massoialactone for inhibition of fungal growth

DATE-ISSUED: May 9, 2000

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Hill; Robert Anthony	Taupiri			NZ
Cutler; Horace G.	Watkinsville	GA		
Parker; Stephen Robert	Hamilton			NZ

US-CL-CURRENT: 514/460; 549/273, 549/294

ABSTRACT:

Massoialactone is useful for preventing or at least inhibiting growth of a fungus. Accordingly, a fungicidal composition has massoialactone as an active antifungal compound together with an agronomically acceptable carrier therefor. Additional antifungal ingredients can be added to the composition. The composition can be applied to surfaces, including surfaces of plants and plant parts, such as seeds.

10 Claims, 27 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 33

[Full](#) | [Title](#) | [Citation](#) | [Front](#) | [Review](#) | [Classification](#) | [Date](#) | [Reference](#) | [Claims](#) | [KWN](#) | [Drawn](#)

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9. Document ID: US 5671664 A

L5: Entry 9 of 17

File: USPT

Sep 30, 1997

US-PAT-NO: 5671664

DOCUMENT-IDENTIFIER: US 5671664 A

TITLE: Combination blender and food washing apparatus

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DATE-ISSUED: September 30, 1997

**INVENTOR - INFORMATION:**

NAME	CITY	STATE	ZIP CODE	COUNTRY
Jacobson; Glenn R.	Wilton Manors	FL	33311	

US-CL-CURRENT: 99/536; 134/102.3, 134/107, 134/199, 134/95.2, 366/102, 366/168.1,  
366/314, 99/511, 99/513, 99/516

## ABSTRACT:

A food processing apparatus for washing, aeration drying, and blending food product. The apparatus comprises a food product container having a mating lid, a mesh basket insert, and a network of tubing having a plurality of spray nozzle apertures for producing a cleansing mist, and drying airstream, directed toward the enclosed food product. The container further includes a fitting for enabling communication between the tubing network and a water source and an air source, and a valved drain outlet. Blender blades are rotatably mounted to the container floor and driven by a motorized base which supports the container during normal operating modes.

11 Claims, 4 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 3

Full Title Citation Front Review Classification Date Reference Claims EPOC Drawn By

10. Document ID: US 5501241 A

L5: Entry 10 of 17

File: USPT

Mar 26, 1996

US-PAT-NO: 5501241

DOCUMENT-IDENTIFIER: US 5501241 A

TITLE: Vegetable aerating device

DATE-ISSUED: March 26, 1996

**INVENTOR-INFORMATION:**

NAME	CITY	STATE	ZIP CODE	COUNTRY
Jacobson; Glenn R.	Ft.Lauderdale	FL	33311	

US-CL-CURRENT: 134/95.2; 134/102.3, 134/107, 134/199, 134/200, 15/3.12, 34/202

## ABSTRACT:

A device for drying food products such as vegetables by aeration. The device includes a container having a domed cover and housing a network of tubing having a plurality of apertures through which compressed air is discharged for drying food products supported within said container in a mesh basket. The dome-shaped cover enhances air circulation by re-directing upward flowing air back down toward the enclosed food product causing certain foods such as lettuce to tumble in the resulting air stream. A pressure relief valve operates to limit pressure within the

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container and allow the escape of moisture laden air. In an alternate embodiment water is first allowed to flow through the tubing network and out of the tube apertures for washing the enclosed food product.

9 Claims, 2 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 2

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Term	Documents
RING	2259686
RINGS	633586
(4 AND RING).PGPB,USPT,USOC,EPAB,JPAB,DWPI,TDBD.	17
(L4 AND RING ).PGPB,USPT,USOC,EPAB,JPAB,DWPI,TDBD.	17

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11. Document ID: US 5307567 A

Using default format because multiple data bases are involved.

L5: Entry 11 of 17

File: USPT

May 3, 1994

US-PAT-NO: 5307567

DOCUMENT-IDENTIFIER: US 5307567 A

TITLE: Horizontally-spinning and horizontal loading centrifuge and method for de-watering bulk materials in large volumes

DATE-ISSUED: May 3, 1994

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Schnake; John L.	Morgan Hill	CA		
Frye; Gordon D.	San Jose	CA		

US-CL-CURRENT: 34/319; 34/182, 34/58, 494/84

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12. Document ID: US 4971813 A

L5: Entry 12 of 17

File: USPT

Nov 20, 1990

US-PAT-NO: 4971813

DOCUMENT-IDENTIFIER: US 4971813 A

\*\* See image for Certificate of Correction \*\*

TITLE: Process for making concentrated low calorie fruit juice

DATE-ISSUED: November 20, 1990

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Strobel; Rudolf G. K.	Cincinnati	OH		
Tarr; Robert E.	Cincinnati	OH		

US-CL-CURRENT: 426/51; 426/387, 426/599, 426/62

ABSTRACT:

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This invention relates to an efficient process for separating and recovering aroma and flavor volatiles from fruit or vegetable juices and for lowering the amount of sugar in juices. The process involves removing the aroma/flavor volatiles from juice by forming a microaerosol by spraying juice at a temperature of from 45.degree. C. to 110.degree. C. through a nozzle having a diameter of about 100 microns to 1200 microns at a velocity of 100 m/sec. to 250 m/sec. and into a vacuum chamber at 5 mm to 200 mm Hg and at temperatures of from 10.degree. C. to about 55.degree. C. and then treating the recovered juice fraction with a yeast. The alcohol formed during this fermentation reaction is removed by distillation, preferably by the same aerosolization process as the volatiles are removed. The aroma and flavor volatiles are returned to the juice to provide a good tasting low calorie fruit juice.

20 Claims, 0 Drawing figures

Exemplary Claim Number: 1

Full	Title	Citation	Front	Review	Classification	Date	Reference	Notes	DOI	Page	Claims	KIWC	Draw
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13. Document ID: US 4971811 A

L5: Entry 13 of 17

File: USPT

Nov 20, 1990

US-PAT-NO: 4971811

DOCUMENT-IDENTIFIER: US 4971811 A

TITLE: Process for making concentrated fruit juice

DATE-ISSUED: November 20, 1990

**INVENTOR-INFORMATION:**

NAME	CITY	STATE	ZIP CODE	COUNTRY
Strobel; Rudolf G. K.	Cincinnati	OH		
Pultinas, Jr.; Edmund P.	Cincinnati	OH		
Vatter; Michael L.	Okeana	OH		

US-CL-CURRENT: 426/50; 426/387, 426/51, 426/599, 426/61

## ABSTRACT:

This invention relates to an efficient process for separating and recovering aroma and flavor volatiles from fruit or vegetable juices and for lowering the pectin levels in cloudy juices. The process involves removing the aroma/flavor volatiles from juice by forming a microaerosol by spraying juice at a temperature of from 45.degree. C. to 110.degree. C. through a nozzle having a diameter of about 100 microns to 600 microns at a velocity of 100 m/sec. to 250 m/sec. and into a vacuum chamber at 5 mm to 200 mm Hg and at temperatures of from 10.degree. C. to about 55.degree. C. and then treating the recovered juice fraction with a pectinase which is essentially free of esterases. The decreased pectin level increases the gustatory display of the aroma/flavor and improves the mouthfeel of the beverage. Decrease of the pectin level is achieved essentially without the formation of methanol and essentially without the hydrolysis of important aroma ester compounds. Clear juices containing a virtually pristine composition of aroma volatiles are produced after ultrafiltration of the special enzyme treated cloudy juices.

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20 Claims, 0 Drawing figures  
Exemplary Claim Number: 1

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14. Document ID: US 4168597 A

L5: Entry 14 of 17

File: USPT

Sep 25, 1979

US-PAT-NO: 4168597

DOCUMENT-IDENTIFIER: US 4168597 A

TITLE: Lettuce processing apparatus

DATE-ISSUED: September 25, 1979

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Cayton; David W.	Cupertino	CA		

US-CL-CURRENT: 53/127; 15/3.14, 426/324, 426/393, 426/410, 426/419, 426/518,  
426/809, 53/391

ABSTRACT:

A method and apparatus for harvesting and processing head lettuce wherein the lettuce is shredded immediately upon harvesting and before deterioration occurs. The shredded lettuce is retained in an insulated or refrigerated enclosure and then promptly transported to a mobile processing trailer where it is further cleaned and chilled and finally packaged for shipment. The practice of the method and apparatus permits the lettuce to be on its way to the consumer on the same day that it is harvested from the field.

A method and apparatus for simultaneously chilling, washing and adding preservatives to the chilled lettuce in a continuous fashion. A mobile enclosure embodying the apparatus and adapted to perform the method wherein the lettuce is maintained at a reduced temperature throughout all stages of processing.

7 Claims, 10 Drawing figures  
Exemplary Claim Number: 1  
Number of Drawing Sheets: 5

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15. Document ID: US 4007751 A

L5: Entry 15 of 17

File: USPT

Feb 15, 1977

US-PAT-NO: 4007751

DOCUMENT-IDENTIFIER: US 4007751 A

TITLE: Apparatus for washing vegetables, fruits and the like foodstuffs

DATE-ISSUED: February 15, 1977

INVENTOR-INFORMATION:

NAME	CITY	STATE	ZIP CODE	COUNTRY
Commiant; Michel	Brussels			BE

US-CL-CURRENT: 134/140; 134/143, 134/153, 134/156, 134/158, 134/162

ABSTRACT:

There is disclosed an apparatus for washing vegetables, fruits and the like foodstuffs. It is formed of a vessel and a basket, within the vessel, for containing the foodstuffs. The basket is mounted in the vessel for rotation about the vertical axis of the latter and a flexible band is fixed, at one end, to the rotation bearing of the basket and extends outside the vessel to cause rotation, when pulled, of the foodstuffs containing basket. The vessel has a cover which is formed with a chamber apertured at the bottom and the basket has a disc at the top with a series of holes registering, during rotation, with the apertured bottom of the chamber so that water poured in the chamber may flow into the basket through such holes during rotation of the said basket.

7 Claims, 1 Drawing figures

Exemplary Claim Number: 1

Number of Drawing Sheets: 1

[Full](#) | [Title](#) | [Citation](#) | [Front](#) | [Review](#) | [Classification](#) | [Date](#) | [Reference](#) |  [Claims](#) | [KINIC](#) | [Drawn](#) | [P](#)

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16. Document ID: US 3456659 A

L5: Entry 16 of 17

File: USOC

Jul 22, 1969

US-PAT-NO: 3456659

DOCUMENT-IDENTIFIER: US 3456659 A

TITLE: APPARATUS FOR TREATING FOOD ARTICLES

DATE-ISSUED: July 22, 1969

INVENTOR-NAME: TIBY GERARD A

US-CL-CURRENT: 134/153; 134/148, 134/155, 134/33, 261/88, 68/23R

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17. Document ID: US 2620811 A

L5: Entry 17 of 17

File: USOC

Dec 9, 1952

US-PAT-NO: 2620811

DOCUMENT-IDENTIFIER: US 2620811 A

TITLE: Dishwashing apparatus with automatic detergent introduction arrangement

DATE-ISSUED: December 9, 1952

INVENTOR-NAME: ALANDER WALKER FORREST

US-CL-CURRENT: 134/93; 134/105, 134/111, 134/154, 134/165, 134/188, 134/200,  
134/58D, 134/96.1, 134/97.1, 134/98.1, 312/315, 312/350

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Term	Documents
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